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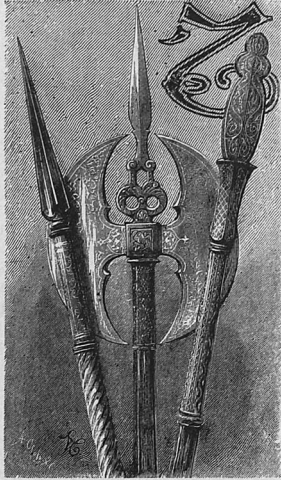
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THE DECORATOR AND FURNISHER.

FASHIONABLE TABLE WARE.



DECORATED GRANITE
AND
PLAIN CHINA.

HERE are fashions in china as well as in dresses and hats, and although the changes in popular styles are not as sudden or as frequent in these wares as they are in all manner of textiles, they are none the less arbitrary and interesting.

Plain fine white china, while not just now in the highest favor, is always desirable. It ranks with fine old linen and old silver, and any lady who can entertain her friends with modest cheer at a table spread with these three possessions, has no reason to be troubled about changing fashions.

The prevailing demand in what is known as white granite goods is for quite small patterns or small figures in spreading vines, wreaths or tiny sets, bouquets of primroses or violets. Ivy leaves are among the preferred decorations in what might be called the "all over" pattern, that is those that nearly cover the surface of the ware. The leaves are scarcely more than half an inch across and are artistically arranged in wreath patterns, with tiny stalks and some straying lines that suggest tendrils. Grape leaves are similarly reduced in size for this purpose and are very pretty, especially after being filled in.

The traditional dinner plate that used to be made somewhat in the shape of a soup plate, is quite out of fashion, and in its place we see plates that are flat and shallow. As a partial compensation the rim is quite concave, making only a very trifling rise above the bottom level until the extreme edge is reached, when it curves up somewhat abruptly. Sauces partake of the same general features. Cups have been rather broad and flaring, but complaint is made that the contents cool too rapidly and the deep straight sided shape is preferred. Covered dishes are made in square cornered shapes and either oblong or exactly square. Platters are in the same form.

Other styles have edges that have the appearance of basket work, the braided pattern being clearly defined under the colored decorations. A shape called the "Minton" is six sided in the smaller plates and eight sided in the larger ones. There are fluted and slightly scalloped edges and some suggestions of shells, that are pretty and graceful. Pitchers partake also of the square fashions. They have the spout set in the middle of one of the narrower sides, or the square corner is fashioned into a spout and the handle is in the opposite corner. Butter plates and sauce plates are exactly square in some sets and make a very pretty variety intermixed with the round or oblong shapes.

Granite ware may be distinguished from china by being held to the light; the granite is opaque, while the china is slightly translucent.

What is known to the trade as a regular English dinner service consists of about one hundred and twenty-five pieces to one hundred and thirty-five, according to fancy. Complete sets, with the number of pieces given, are furnished at prices all of the way from \$16 to \$30, and some sets at \$15, with a few minor subtractions. In buying table ware it must be borne in mind that every piece counts as one. For example, a soup tureen with a ladle is three pieces, a covered dish two, a covered butter dish with removable rack, three, and so on through the list.

Besides the pieces included in the regular sets, there are many odd pieces which would in the sum total of numbers and cost quite outdo the pieces in even a full dinner set. Among the new additions are cracker jars about the size of an ordinary quart tin fruit can. They are prettily decorated and have a close fitting cover. Several of them may be placed upon the table if there is a large family, as their capacity is not great, or they may be used as individual dishes. They cost from \$1.50 to \$3, according to the quality of the ware and the decoration.

Oatmeal saucers and bowls are among the later additions to table ware. The bowls are about two inches deep, with fluted or fancy edges and cost 30 cents each. The saucers are somewhat deeper than ordinary, and a little larger than the top of the bowl. Bread and milk sets are shown with bowl, saucer and pitcher.

Ice cream sets are among the pretty and convenient accessories.

ies. They are shown in many shapes and qualities and cost from \$5 to \$16 or \$20, according to the ware and the decoration.

Sardine dishes are square and about three or four inches deep. They have covers and in some cases trays that are attached, and there are others that have separate trays or plates.

Gravy or sauce boats are made with attached trays and with those that are separate. Sauce tureens have covers and sometimes ladles, but they are falling into disuse. Soup tureens cost from \$3 to \$6 or \$7. They are either round, oval or square, according to the shape of the covered and vegetable dishes.

Dishes for scalloped oysters have a separate baking dish that is set into the china receptacle, the oysters not being removed from the dish in which they were cooked before sending them to the table. Salad dishes are square or round, and have small plates or saucers to match, on which the salad is served.

Pudding dishes have baking dishes also, that set in a decorated outside dish. Fruit dishes are either in solid or fluted ware, and have plates to match.

Cheese dishes are in various sizes and shapes, some of them very beautiful and expensive. Others are about the size of a tea plate and have wide square sided covers.

A very pretty novelty in celery dishes is a flat boat-shaped dish, with a long curving handle shaped like the neck of a swan.

Little dishes for fish sauce are made in the shape of a plump fish. One side is hollowed out as a receptacle for the sauce, and the tail, turned upward and slightly curved, serves as a handle.

Bone dishes are among the regular accessories. They are curved so as to fit the edge of the plate, and should be placed close to it to receive the bones and other debris that would otherwise cumber the plate.

English pudding dishes, without extra bakers, are in general use for various dishes that must be sent hot from the oven to the table.

There are ice tubs of various sizes and styles, convenient for placing about the table at intervals for the mutual use of the nearest neighbors. Some housekeepers serve cold tea in small pitchers with a saucer. The ice is set on in the little china tubs and each one takes the amount required. This is much better than the old way, as in that case there was often too much ice and too little tea.

There are new roll trays that have a decoration in fac simile of a folded fringe napkin laid on the dish. They are pretty and convenient, and are intended for serving hot breakfast rolls, or they may be used for boiled corn, as they are oblong, and in very convenient shape to hold the ears.

Pitchers are among the most expensive of china pieces. Small cream pitchers cost from 25 cents to \$1 each, according to size and decoration, larger sizes from 50 cents to \$2; water pitchers from 75 cents to \$3. They are in various styles of decoration and in many quaint and attractive shapes.

Tea pots and chocolate are worth \$1 to \$3 or \$4 according to grade.

There is a platter in market not altogether new but very convenient. It has a corrugated bottom and slopes slightly toward one end, where there is a gravy well. Another platter has a metal spike or skewer set upright in the bottom of the dish. Upon this the roast is laid and pressed down until firmly fastened, in which position it is thought to be more convenient to carve. It is, however, eminently destructive to carving knives and encourages indolence and carelessness on the part of the carver.

There are always anniversaries, weddings and obligatory conditions, when one is always at a loss for an idea in this line. There are few more acceptable presents than portions of table service. Among the articles likely to fill the wants of such occasions are meat sets for course dinners. These consist of two or three platters, two to four vegetable dishes, twelve to eighteen plates, one sauce boat and one sauce tureen. They are seen in English ware and are not very expensive, indeed special prices are usually made on them.

There are salad sets, with china bowl set in a shell of English oak, with silver hoops or bands. The salad fork and spoon are of silver and have oak handles with silver bands and tips.

Among the most attractive presents for a young housekeeper is a German cooking set. An earthenware bracket full of holes hangs against the wall and in the holes are set all manner of conveniences for cooking, spoons, forks, ladles, scoops, strainers, shovels and other implements that the amateur scarcely knows a use or name for. These sets cost from \$16 to \$20, all of the pieces being made of china and having wooden handles with metal bands.

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